

ROCKSALT

FOLKESTONE

APERITIFS

Gusbourne brut **14.75**
Appledore, Kent

Local G&T **8.5**

White Cliffs gin & Mediterranean tonic

Simpsons **13**
Canterbury Sparkling Rose NV

English Lyre's 0% dry spirit & elderflower tonic

Piper Heidsieck **15.75**
Champagne extra brut

No G&T **7.5**

SNACKS

Docker bakery sourdough, Netherend butter **4.5**

Grilled & whipped smoked aubergine,
sourdough **4.5**

Pickled mussels **5.5**

Gordal picante olives **6**

Roasted red pepper hummus,
tortilla crisps **4.5**

Marinated whelks **5.5**

Taramasalata, sourdough **6**

EXMOOR CAVIAR

CAVIAR & ROE SERVED WITH BLINIS AND CRÈME FRAICHE

CORNISH SALTED BAERII

*Notes of oyster flavours, salt-giving
structure & a creamy finish*

20g - **60**

THE GOLDEN ALMAS

*A real showstopper with delicate
creaminess & medium salinity*

20g - **110**

MALDON OYSTERS

THREE | SIX | DOZEN

CLASSIC

11 | 22 | 44

TRUFFLED CAULIFLOWER

13.5 | 27 | 54

*While every effort is made to ensure we only serve the freshest oysters,
we cannot accept responsibility for any illness experienced after consuming a raw product.*

STARTERS

Rocksalt fish soup, traditional garnish **9.5**

Rye bay scallops, Stanhill Farm sweetcorn, black garlic, crispy rice flakes, samphire **14.5**

Garlic & chilli shell-on king prawns, kimchi mayonnaise, lemon **14.5 | 29**

Baked mussels, shallots, garlic, parsley, chardonnay, curry cream, sourdough **14.5 | 24.5**

Goat burrata, heritage beetroot, bitter leaves, basil pesto, pickled walnuts **12.5**

Duck liver parfait, fig jelly, charred figs, pickled onions, toasted brioche **10.5**

Folkestone crab, brown crab pate, pink grapefruit, fennel & dill salad, toasted sourdough **16**

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MAINS

*When possible, our fish is caught by local day boats from the Southeast coastline &
all our meat is free range, sourced and aged for the best flavour.*

Rye Bay fillet of cod, leek & charlotte potato broth, brown butter celeriac, toasted lemon crumb, leek powder **25.5**

Rye Bay skate wing, pickled cockles, pink peppercorn, samphire **26**

Rocksalt fish stew, slow cooked fennel, shellfish sauce, coastal greens **26.5**

Roasted butternut squash risotto, black garlic, aged parmesan, pumpkin seeds, crispy sage **19**

Roasted free range chicken, whipped truffled cauliflower, girolles & chicken butter sauce **23**

Grass fed 32 days dry aged 7oz beef fillet, king mushroom, braised shallots, peppercorn sauce **48.5**

Recommended medium rare

TO SHARE

Minimum 45 minutes waiting time

Folkestone cod loin fish & chips **50**
tartar sauce, charred lemon, minted peas

1kg Sea Bream **65**
*Shellfish bisque, tenderstem broccoli,
charred lemon*

Hot seafood platter **57**
*Mussels, clams, prawns, Rockefeller oysters,
razor clams, Simpsons cream, samphire*

Miller of Speyside 1kg 32-day aged porterhouse **100**
Beer battered onions, chips, watercress, peppercorn sauce

POTATOES

Thick cut chips **5** | Smoked paprika fries **5** | Morghew Park Estate La Ratte potatoes **6**

Creamed potatoes **5.5**

VEGETABLES

Spiced carrots **6** | Seasonal Kentish greens **5** | Church Farm mixed leaf salad, mustard vinaigrette **5**

Roasted Green Lane Farm squash & red onion, toasted seeds, rosemary **6**

CHEESE & PUDDINGS

"Cheesemaker of Canterbury" cheese selection **15.5**

Lemon meringue posset, Hugh Lowe farm blackberries **8.5**

Baked egg custard tart, nutmeg, blackcurrant sorbet **9.5**

Caramelised fig, vanilla cream cheese, honeycomb, frosted walnut **10.5**

Sticky toffee pudding, vanilla ice cream, fudge sauce **9**

Dark chocolate delice, Hoaden court farm Victoria plum, vanilla cream **10.5**

Taywell's ice cream or sorbet selection **7.5**

WWW.ROCKSALTFOLKESTONE.COM

Eating raw fish, shellfish, eggs or meat increases the risk of foodborne illnesses, although every effort is made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs. All prices include VAT. A discretionary gratuity of 12.5% will be added to your bill.